

TECHNICAL REPORT NATICK/TR-02/004

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EVALUATION OF THE IMPROVED FLAMELESS RATION HEATER

Wendy K. Johnson and F. Matthew Kramer

December 2001

Final Report August 2000 - August 2001

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U.S. Army Soldier and Biological Chemical Command Soldier Systems Center Natick, Massachusetts 01760-5020

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1. REPORT DATE (DD-MM-YYYY) 21-12-2001	2. REPORT TYPE Fin:	al	17	3. DATES COVERED (From - To) August 2000 - August 2001	
4. TITLE AND SUBTITLE EVALUATION OF THE IMPRO	OVED ELAMETERS DATIO	N HEATED	5a. CO	NTRACT NUMBER	
EVALUATION OF THE IMPRO	JVED FLAMELESS KATIO	N HEATER			
			5b. GR	ANT NUMBER	
			5c. PRO	OGRAM ELEMENT NUMBER 643747	
6. AUTHOR(S) Wendy K. Johnson and F. Matth	ew Kramer		5d. PR	DJECT NUMBER D610	
Wenty K. Johnson and F. Watth	CW Islanici		5e. TA	SK NUMBER	
			E# 10/0	PRK UNIT NUMBER	
		- 7	SI. WU	AK UNII NUMBER	
7. PERFORMING ORGANIZATION N U.S. Army Soldier and Biologic: U.S. Army Natick Soldier Cente Product Optimization and Evalua ATTN: Wendy K. Johnson, AM Natick, MA 01760-5020	al Chemical Command or ation Team			8. PERFORMING ORGANIZATION REPORT NUMBER NATICK/TR-02/004	
9. SPONSORING/MONITORING AG	ENCY NAME(S) AND ADDRESS(ES)		10. SPONSOR/MONITOR'S ACRONYM(S)	
				11. SPONSOR/MONITOR'S REPORT NUMBER(S)	
12. DISTRIBUTION/AVAILABILITY S Approved for public release, dist					
13. SUPPLEMENTARY NOTES					
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Preface

This report details a field evaluation performed as part of the Flameless Ration Heater Improvement Program. The current Flameless Ration Heater (FRH) produces hydrogen when activated, resulting in safety issues due to the flammable nature of the gas, and to the fact that it could displace oxygen in an enclosed space (such as in a tent or a tank). The Navy is concerned about the possible release of hydrogen during transportation and storage of MREs on their ships. Prototype heaters were designed to work as well as the popular FRH, but without producing hydrogen. In addition, the current FRH packed in a foil bag is being considered as a short-term solution to prevent chemical reaction under high humidity conditions. In-house testing of the prototype heaters was also conducted, but is beyond the scope of this report.

The field evaluation was conducted at Fort Wainwright, AK with soldiers assigned to C Company, 2-1 Infantry of the 172nd Infantry Brigade. Two prototype heaters (the TDA water-activated heater in a foil over wrap, and the Tempra self-activating heater) and the FRH in a foil over wrap (FRH-O) were evaluated at this time. The FRH was also included, for comparative purposes.

Acknowledgments

This work was made possible through assistance from personnel at the Natick Soldier Center (NSC). Thanks to Max Biela, Operational Forces Interface Group (OFIG) representative, who acted as a liaison with the troops before and during the evaluation. Thanks also to Lauren Milch and Peter Sherman of the Combat Feeding Directorate, Larry L. Lesher of GEOCenters, and Shivaun Roach of the Product Optimization and Evaluation Team for their assistance with data collection.

Finally we express gratitude to the officers and soldiers of C Company, 2-1 Infantry of the 172nd Infantry Brigade for their support and cooperation through all phases of the evaluation, from initial planning through final completion of data collection.

EVALUATION OF THE IMPROVED FLAMELESS RATION HEATER

INTRODUCTION

The Flameless Ration Heater (FRH), which is currently packed in every Meal, Ready-to-Eat (MRE) menu, has proven to be an effective method for the individual soldier to obtain a hot meal in the field. However, the FRH produces hydrogen gas, which imposes transportation and storage restrictions because of the dangers associated with hydrogen, including flammability and the displacement of oxygen. The generation of hydrogen requires that the heater be used in a well-ventilated environment, limiting potential military and commercial applications. In addition to these safety issues, the Navy is concerned about the possible release of hydrogen during transportation and storage of MREs on their ships. In response to these concerns, prototype heaters, meant to work as well as the popular FRH but without producing hydrogen, are being developed under the Improved Flameless Ration Heater (IFRH) Program. In addition, the current FRH packed in a foil bag is being considered.

The current evaluation was the first to examine how the prototype IFRHs work in the field. Four heaters were brought to the field for evaluation. The current Flameless Ration Heater (FRH) was evaluated for comparative purposes. Three prototype heaters were also evaluated, including the FRH-O, which is the current FRH packaged in a foil overwrap. The TDA prototype is a water-activated heater much like the FRH in appearance and function, enclosed in a foil overwrap similar to the FRH-O. The Tempra is a self-contained heater which is activated by breaking the internal glycerine bubble and dispersing this solution through the heater.

OBJECTIVES

There are two main questions the current evaluation is meant to address:

- Is the overwrap an acceptable short-term modification to the FRH?
- 2. In the long term, are any of the prototype heaters worth pursuing?

METHODS

An evaluation of the Improved Flameless Ration Heater (IFRH) was conducted in August 2000 at Fort Wainwright, AK with soldiers assigned to C Company, 2-1 Infantry of the 172nd Infantry Brigade during field training. Temperatures during the evaluation ranged from mild during the day to cold at night.

The test design was, of necessity, conceived while the prototypes were still undergoing laboratory evaluation. The assumption at that time was that there would be a total of three heater types to be evaluated, and the test design was developed in order to allow each soldier to use each heater type over the course of the evaluation. However, by the time of the actual evaluation there were four heater types to be evaluated, and the test design was modified accordingly. The soldiers were divided into groups based on platoon, with Headquarters company comprising the fourth group. According to the test design, each group would receive one of the heater types three days in a row, so that by the end of the 9-day evaluation each had the opportunity to try 3 of the 4 heaters.

The soldiers were pre-briefed before being deployed. At this time the purpose of the evaluation was explained to them, but they were not instructed in the use of the heaters. This was done in order to evaluate how well they understand the instructions enclosed with the heaters. They were told that the daily questionnaires were enclosed in the MRE meal bag along with a pencil, and that they should complete these questionnaires soon after eating their MRE meal. There were two different sets of mealcards: one for water activated heaters and another for the glycerine-activated heater. The mealcards were used to collect data about how each heater was used, how closely the instructions were followed, and asked the soldier's to evaluate that heater's performance.

After the pre-brief, the Background Questionnaire and the MREs for the first three days were distributed. The Background Questionnaire was used to collect demographic information as well as information about the soldier's field experience with

MREs and the current FRH. The MREs were distributed at this time because there was no guarantee that the data collectors could meet up with the soldiers during their first few days in the field. At the end of the evaluation a Final Questionnaire was distributed in order to allow the soldiers to make comparisons between the heaters they used during the evaluation.

RESULTS

BACKGROUND

The Background Questionnaire was completed by 93 soldiers. All of the participants were male. Ages ranged from 18 to 39, with a mean age of 24.53 years. Years in the military ranged from less than a year to 20 years with a mean of 4.73 years. All had used the current FRH before.

Table 1. Demographics

Rank	N	
E1 - E4	44	
E4 - E6	43	
E7 - E9	4	
01-03	2	
Ethnic Group	%	
White	69.9	
Black	10.8	
Hispanic	10.8	
Asian/Pacific Islander	4.3	
American Indian/Alaskan Native	1,1	
Other*	3.2	*Other: Portugese, Irish American, Middle Eastern.
Region	%	
North Central	22.6	
Mid Atlantic	21.5	
South Atlantic	20.4	
Pacific	11.8	
New England	8.6	
South Central	6.5	
Mountain	4.3	
Other*	4.3	*Other: Puerto Rico; Peru; South America - Equador; Wales, UK.

Flameless Ration Heater: The soldiers rated on a 9-point scale (1 = "Dislike Extremely" and 9 = "Like Extremely") how much they like or dislike both the current heater and a hypothetical heater which works like the FRH, but does not require water. The mean rating for the current heater is 6.37 (between "like slightly" and "like moderately"); sixty percent like the FRH at least "slightly." The mean rating for a heater which does not require water is 7.48 (between "like moderately" and "like very much"); eighty percent like this concept at least "slightly." A paired t-test shows that these means are significantly different (p < 0.001).

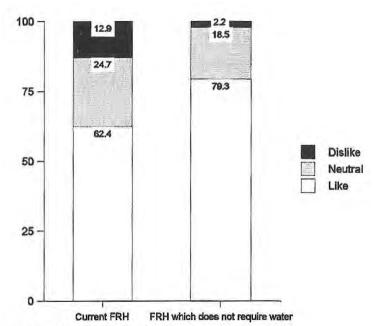


Figure 1. Percent Like/dislike the FRH.

<u>Field Experience</u>: All of the soldiers report that they have MREs at least once per day while in the field. Two-thirds (66.6%) report that they have MREs twice per day, 22.6% report that they have MREs three times per day, and 10.8% have them once per day.

When they do heat an MRE entree in the field, the majority (75.3%) use the FRH. Of the rest, 8.6% report using a stove (including one who uses a stove in the winter and the FRH in the summer), 7.5% do not heat their MRE entree, and 3.2% report that they do not eat the MRE entree. As seen in Figure 2, the soldiers are split between those who use more than half of the FRHs they receive (49.5%), and those who use less than half of their FRHs (42.0%). (Other responses include: use the FRH to heat fewer than 1 in 3 entrees, use occasionally, use when the entree is frozen, and use when there is the time.)

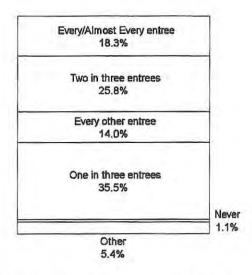


Figure 2. How often do you use the FRH

Eighty-three percent feel that it is "very" important to have an MRE heater which takes no more than 15 minutes to heat an entree (Table 2). Only nine percent felt that this feature was "not at all" important. Less than ten percent (7.6%) know when they are going to eat more than fifteen minutes ahead of time, and most (81.7%) do not know at what time they will eat. Sixty-one percent (61.3%) "never" know at least an hour ahead of time.

Table 2. Importance of a 15-minute heating time.

	N	Percent
Not at all	8	8.6
Slightly	1	1.1
Moderately	7	7.5
Very	77	82.8

Most of these soldiers (82.8%) report that they have never been **burned** by the FRH. Of those who had (n = 16), six were burned by the steam, and this usually occurred when they removed the entree from the heater. Most of the soldiers report that they receive **a heater which does not work** "Seldom/Never" (39.8%) or "Half of the time" (40.9%). No one said that they "Always" have a heater that does not work. Fifty-eight percent (58.1%) throw away **unused FRHs**. Others save the heater (17), give or trade away the heater (8), use it as a hand or body warmer (5), or always use the heater (4) ["other" = 10].

The soldiers chose from a list of possible responses what reasons they had for not using the FRH in the field (write-in and multiple responses were possible). The reasons most often given for not using the FRH in the field are that there is not enough time to heat the MRE entree, and that they are too busy to heat the entree (Table 3). No one reported that they do not use the FRH when they are close to an open flame.

Table 3. Reasons for not using the FRH.

(Multiple responses possible.)

(marapio)		
Reasons	Percent	
Not enough time to heat MRE entree	73.1	
Too busy	49.5	
Would not waste water for heating	32.3	
Weather/Climate conditions	22.6	
FRH does not heat well	22.6	
Not eating the MRE entree	20.4	
Not tactical	18.3	
Produces an odor	17.2	
Eating in an enclosed area	12.9	
Always use FRH	11.8	
Other*	9.7	*Other: cannot use the FRH to
Prefer to eat the entree cold	8.6	make hot beverages; easier to eat without heating; the FRH does not
Creates a mess	7.5	work in the cold.
Using the heater restricts mobility	3.2	
Too complicated	1.1	
Too close to an open flame	0.0	

MEALCARDS

Mealcards were collected every day of the evaluation, resulting in a total of 716 mealcards for 89 soldiers. There are at least 160 cards for each heater type (Table 4).

Table 4. Number of mealcards by heater type.

	Tot	al
Туре	Mealcards	Soldiers
FRH	168	58
FRH-O	166	62
TDA	161	58
Tempra	221	78

Most of the mealcards (93.0%) show that the heater was used to heat the Entree and 9.4% of the time it was used to heat a starch, (6.9% "other" items, and 4.2% heater not used). Other heated items (n = 48) include: cheese (12), nothing (3), peanut butter (2), self (2), Toaster pastry and cheese, Toaster pastry, M&Ms and Peanut butter, and a camouflage stick (24 cards were missing this information). [These percents do not add up to 100% because the heaters were sometimes used to heat more than one item.]

Thirteen percent (13.1%) of the cards report that more than one item was heated. When one item only was heated (n = 623), it was usually the entree (92.0%). When more than one item was heated (n = 91), one of the items was always the entree, and the other item(s) were most often a starch (55) or a spread (15).

When they did not use their MRE heater (n = 26), their stated reasons include: Did not eat (6), Too busy (4), too busy & did not eat (4), time, did not want to heat any MRE items (3), used a Yukon stove (2), existing hole in bag (1, TDA), no ventilation (1, FRH), and the heater was already activated (1, Tempra) (missing data = 4).

<u>Instructions</u>: Whenever they used one of the evaluation heaters the soldiers were asked if they had understood and followed the instructions (Appendices E, F G). Virtually all of the mealcards report that the instructions are understood, and most of the soldiers reported that they followed the instructions. Those who reported that they did not follow the instructions were asked to explain what they did differently (Table 5).

Table 5. Were the heater instructions understood and followed

	Perce	ent	(1981)
	Understood	Followed	Which steps were not followed
FRH	100.0	95.6	Overfilled with water (2), not heated in box, element not held above fill lines (missing = 2)
FRH-O	100.0	95.5	Did not read (3), element not held above fill lines, overfilled by accident (missing = 2)
TDA	96.8	94.8	Not heated in box, element not centered on entree (missing = 6)
TEMPRA	100.0	95.8	The heater was not shaken to activate (5), heated in pocket rather than in the box, too dark to read the instructions

In order to check this finding, many of the questions on the mealcards focus on how, exactly, the soldier used the heater. Other questions asked the soldiers to describe how the heater worked (Appendices B, C). These data are described below.

Three of the heaters (FRH-O, TDA, and FRH) are **water activated**. Fill lines are printed at the bottom of the heater bag and the soldiers are instructed to fill the bag to a point between these lines. In order to get an accurate measure, the heating element and the MRE entree should be held above the fill lines while pouring.

Sixty-five percent of the mealcards for the FRH-O and three-quarters of the mealcards for the TDA and the FRH show that the water was added to a point between the fill lines (Table 6). When the incorrect amount of water was added, it was usually to a point above the fill lines (too much water). When adding the water the heating element was held above the fill lines at least seventy percent of the time. The food pouch was usually in the bag at this time and, when it was, the pouch was usually held above the fill lines as the water was added.

Table 6. Percentage who followed instructions when adding water.

		FRH	FRH-O	TDA
	N;	158	156	156
	Above Fill Lines	24.7	28.8	14.7
Amount of Water Added:	Between Fill Lines	73.4	64.7	79.5
	Below Fill Lines	1.9	6.4	5.8
Element Held Abo	ove Fill Lines	73.4	72.4	83.3
Food Pouch in He	ater Bag	84.2	80.8	85.3
⊸Food pouch h	eld above fill lines*	74.2	82.3	87.7

*Of those times the food pouch was in the bag.

The Tempra is not activated by adding water, but is a self-contained heater which is activated by breaking the enclosed **glycerine bubble** and shaking the heater to disperse the solution. The tan heater turns black during this process so, given enough light, the soldiers can easily see how well the glycerine is being dispersed. The majority (97.2%) broke the bubble, as instructed, using the heels of their hands (others used their fingers, their fist (3) or their forehead). Most (84.9%) dispersed the solution by shaking the heater, as instructed, while a minority accomplished this by wringing, kneading or rubbing the heater with their fingers, hands, or an entree box (22), or by rolling and unrolling the heater (4). Ninety percent of the time (91.7%) the soldiers were able to fully disperse the solution throughout the heater.

For the water activated heaters, the entree is supposed to be inserted into the bag alongside the activated heating element. With the Tempra, the heater is supposed to be wrapped around the entree. For all of the heaters, the entree and the heater should be inserted into the entree box while heating. The FRH and FRH-O should be placed at an angle while heating, and the TDA should be placed flat. There are no such instructions for the Tempra. The instructions for all heater types tell the soldier to knead the entree pouch after heating in order to ensure that the entree is uniformly warm. For some entrees, however, such as the Grilled Chicken Breast or the Beef Franks, this step has little meaning because the entree is a solid piece of food.

The pouch and activated heater were usually inserted into the entree box during the heating time for all four heaters, although this is done slightly less often with the TDA (Table 7). For the water activated heaters, the pouch was almost always alongside the element during heating. The Tempra was wrapped around the entree during heating ninety-eight percent of the time. The FRH and FRH-O were usually in the correct position (at an angle) while heating, and the TDA was in the proper position (flat) forty percent of the time. The entree was frequently kneaded after heating.

Table 7. Percentage of the time these instructions were followed.

	FRH _	FRH-O	TDA	TEMPRA
Pouch & Heater in Entree Box	96.2	93.6	89.1	95.4
Pouch alongside Element	97.5	92.9	96.8	
Wrap element around Pouch		.		98.2
Heater in Correct Position	78.5	86.5	42.9	
Entree Kneaded after Heating	80.8	74.2	81.9	80.1

<u>Heating time</u>: According to the instructions, the entree should be heated for 10 to 15 minutes when using either the FRH, FRH-O or TDA; the recommended heating time for the Tempra is 15 minutes. A Oneway ANOVA shows that the mean length of time the entree is in the heater is significantly different (p < 0.05) by heater type. Specifically, the mean heating times for the FRH and the Tempra are longer than the mean heating times for the FRH-O and the TDA (Table 8).

Table 8. Minutes entree was heated.

	Х	SD	N	Significantly longer than:	Min	Max
FRH	10.06	4.10	157	FRH-O, TDA	2	30
TEMPRA	9.96	4.67	212	FRH-O, TDA	3	30
FRH-O	8.55	4.24	157	None	2	20
TDA	7.78	3.38	156	None	2	15

According to the instructions, the heating time for the FRH, FRH-O and TDA is 10 to 15 minutes. Two-thirds of the time the FRH was used (66.2%), 47.8% of the time the FRH-O was used, and 42.3% of the time the TDA was used, the entree was heated for at least ten minutes (Figure 3).

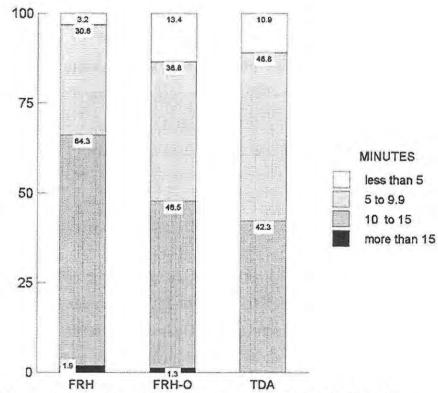


Figure 3. Length of time entree was in activated heater.

The recommended heating time for the Tempra is 15 minutes; 21.7% of the time the entree was heated for fifteen minutes, and 5.7% of the time it was heated longer than that. Thirty percent of the time (29.7%) it was heated for 5 to 10 minutes, and nine percent of the time (8.5%) it was heated for less than five minutes.

Events: For over half of the cards for each heater type, the heater was never too hot to handle (Table 9). There were two reports that the TDA burned or melted the bag, and one that it leaked. There was one instance of the Tempra becoming too hot to handle while the soldier was still dispersing the solution, and one report that it "blew out of the box." One soldier told his data collector that the TDA "caught on fire."

Table 9. Percent of the time the heater was too hot to handle.

	Never	Inserting into box	Removing from Box	Other	-When:
FRH-0	75.5	9,7	15.5	0.6	the whole time
TDA	70.5	2.6	23.1	3.8	burned or melted the bag (2), while in the box, while leaking, when [he] took the meal from the bag (missing = 1)
FRH	67.5	12.1	24.8	2.5	when it was thrown away (2), while in the box (missing = 1)
TEMPRA	64.6	9.4	23.6	6.1	while in the box (3), put away, blew out box, when put starch in the box, after I ate, while putting in box, while shaking, it took about half minute to activate (missing = 3)

At least sixty percent of the cards for the FRH-O, TDA, and FRH and three percent of the cards for the Tempra state that the heater gave off an **odor** (Table 10). Twenty percent or less of the cards for the FRH-O and the TDA, and ten percent of those for the FRH, say that this odor was a problem.

Table 10. Odor produced by heater.

	Percent			
	Gave off an odor	Odor was a problem*		
FRH	68.4	10.2		
FRH-0	63.3	20.0		
TDA	60.3	17.2		
TEMPRA	3.2	0,0		

^{*}Percent of those who detected an odor.

Most of the cards for the FRH (89.2%) and the FRH-O (81.6%) and half of the cards for the TDA (53.2%) say that the heaters gave off **steam**. Six percent of the cards for the Tempra (6.0%) say that this heater gave off steam. This finding is consistent with how these heaters are expected to perform.

Over ten percent of the cards for the FRH and FRH-O and about six percent of the cards for the TDA state that water **leaked** from the heater bag (Table 11). Half of the cards for the FRH-O and sixty percent of the cards for the FRH state that the heater **absorbed** all of the water poured into it. Eighty percent of the cards for the TDA say that all of the water was absorbed.

Table 11. Water leaking from heater and/or absorbed by heater.

	Percent			
	Leaked	Absorbed		
FRH	12.4	63.9		
FRH-O	11.5	53.8		
TDA	5.8	79.4		

There was some reported **damage** to all of the heaters during use. For the TDA heater, 14.1% of the mealcards reported damage, and virtually all of these described the heater burning or melting the bag (Table 12). Sometimes this resulted in a hole in the bag; one soldier reported that the heating element "pellets" fell out.

Table 12. The heater damaged the bag.

	Percent	How the bag was damaged
TDA	14,1	burned/melted (17) resulting in a hole (9), decal peeled off (missing = 3)
TEMPRA	6.0	(missing = 13)
FRH	2.5	bag ripped when they inserted the entree (2), existing hole, (missing = 1)
FRH-O	2.5	plastic ripped, poked hole in bag

Six percent of the cards for the Tempra say that there was damage, but the damage is never described. However, 43.8% of the Tempra mealcards (including 10 of the 13 which reported damage) show that the heater "puffed up" when it was activated. (Heat may build up inside of the Tempra if it has no where to go, causing this heater to "puff up.") The seams of this heater have sometimes been observed to separate when the heater puffs up; this may what the soldiers mean by damage, but at this point there is no way of knowing for sure.

Five percent or less of the mealcards received for each heater type report that the soldier **burned** himself while using the heater. For the TDA, there was only one report of heater-inflicted burns (Table 13).

Table 13. Burned by heater.

	%	Description:
FRH	5.1	heated up quickly (2), fingertip, steam burned hand and leg, when flipping entree to heat the other side, by steam when adding entree to bag, taking out of the box, when throwing heater away, too hot to handle
TEMPRA	4.6	waited too long before putting in box (2), burned tongue, handling bag, trying to heat starch, distributing solution, (missing = 4)
FRH-O	3.8	Removing meal from heater (2), entree burned hand, too hot to handle, when putting in box (heated quickly), (missing = 1)
TDA	0.6	while adding water (the heater activated quickly)

Satisfaction with the temperature of the entree was rated on a 7-point scale where 1 = "Very Dissatisfied" and 7 = "Very Satisfied." For the sake of consistency, only those who heated the entree and the entree alone are included in this analysis (Table 14). The means for each of the heaters fall between "slightly satisfied" and "moderately satisfied" on the scale. A Oneway ANOVA shows that these means are not significantly different (p > 0.05). Most of the cards for the FRH (88.7%), the FRH-O (76.3%), the TDA (81.3%), and the Tempra (81.3%) state that the entree was heated through.

Table 14. Satisfaction with temperature (7-point scale).

	Х	SD	N	If Dissatisfied, why
FRH	5.96	1.13	141	entree not heated enough (4), not heated uniformly, and "did not activate until 15 minutes after the entree was added to the heater"
Tempra	5.81	1.68	165	entree not getting hot enough (12), the time it takes to use (5), did not work (3), entree not heated uniformly (2), the heater did not activate uniformly, could not distribute the solution, too noisy, and too hot (missing data = 1).
TDA	5.66	1.55	141	did not heat the entree (3), did not work at all (3), took too long (3), not heated uniformly (2), and odor (missing data = 4)
FRH-O	5.57	1.27	122	not heated uniformly (3), not getting the entree hot enough (3), leaking, time, and the element fell out when removing the entree from the bag (missing data = 2)

Overall **ease of use** was rated on a 5-point scale for each heater, where 1 = "Extremely Difficult" and 5 = "Extremely Easy." According to a Oneway ANOVA, the mean ratings for the FRH, the FRH-O, and the TDA are significantly higher (easier to use) than the mean for the Tempra (p < 0.05). All of these means, however, fall between "slightly easy" and "extremely easy" on the 5-point scale (Table 15).

Table 15. Ease of use (5-point scale).

	х	SD	N	If at all difficult, why
TDA	4.73	0.51	156	noisy, not wide enough, it's just like the original one (missing data= 3)
FRH-O	4.69	0.59	158	the heater bag is too small for the entree (2), the (element) folded in the bag, the heater fell out when removing the meal (missing data= 4)
FRH	4.49	0.82	160	fitting the food pouches in the heater bag (2), adding water (2), overwrap was noisy and not tactical, would not work (missing data= 7
Tempra*	4.27	0.94	218	distributing the solution (11, including: too much shaking = 4), too much time (7, including: to activate = 4, to heat = 1), used 2 heaters before it got hot, putting it in the entree box, effort, not warm enough, couldn't get to heat, trying to keep dry by using only one hand in the rain, (missing data = 18)

*The Tempra is significantly different from the other three (p < 0.05).

There were two additional ease of use ratings for the Tempra, regarding the glycerine bubble and dispersing the solution through the heater. The mean ease of breaking the Tempra's glycerine bubble is 4.46 (between "slightly" and "extremely" easy on the 5-point scale). The mean ease of dispersing the solution is 3.55 (between "neither easy nor difficult" and "slightly easy").

Overall like/dislike of the heater was rated on a 9-point scale where 1 = "Dislike Extremely" and 9 = "Like Extremely." The mean ratings for the Tempra and the FRH fall near "like moderately" on the scale. The TDA and the FRH-O mean ratings fall between "like slightly" and "like moderately." A Oneway ANOVA shows that these mean ratings are significantly different (p < 0.05). The mean ratings for the Tempra and the FRH are significantly higher (liked more) than that for the FRH-O (Table 16). The mean rating for the TDA is not significantly different from any of the other mean ratings.

Table 16. Overall like/dislike (9-point scale).

		Significantly higher than:		
	X	SD	N	(p < 0.05)
FRH	7.13	1.54	158	FRH-O
TEMPRA	7.01	2.14	216	FRH-O
TDA	6.69	2.02	155	None
FRH-O	6.45	1.74	157	None

FINAL QUESTIONNAIRE

The Final Questionnaires were distributed at the end of the evaluation. Eightyfour of the soldiers completed this questionnaire. Seventy-three of these are for
soldiers who tried all three of the heater types assigned to them. The following
analyses require that the soldier make comparisons between the three heaters
assigned to their group, so only those who tried all three are included below.

Recommendations: At the end of the evaluation, the soldiers were asked to recommend one of the three heaters they had evaluated. They were also asked which of these heaters they most and least preferred. Only those who tried a heater over the course of the evaluation could recommend that heater. The n's in Table 17 reflect this.

Half of those who had tried the Tempra recommend that the Army purchase this heater for the MREs (Table 17). Thirty percent recommend the FRH, a quarter recommend the TDA, and almost fifteen percent recommend the FRH-O. This is consistent with the most and least preferred responses.

Table 17. Recommendations and Preferences.

	Percent						
	N Tried	Recommend for MRE	Most Prefer	Least Prefer			
Tempra	68	55.9	58.8	23.5			
FRH	47	29.8	34.0	40.4			
TDA	52	26.9	21.2	36.5			
FRH-0	52	13.5	11.5	36.5			

However, Table 17 hides differences between the evaluation groups. As shown in Table 18, each platoon (and Headquarters Company, n=5) was assigned to receive different heaters over the course of the evaluation. All three platoons evaluated the Tempra. First (n=21) and Second (n=26) Platoons recommend the Tempra over the other heaters they evaluated. Third Platoon (n=21) recommends and prefers the FRH. No one in First Platoon recommends the FRH, and less than five percent of this Platoon prefer it the most. (Second Platoon was not issued the FRH.)

Table 18. Recommendations and preferences by Platoon.

Percent Recommend a heater

		Platoon	
	1 st	2 nd	3 rd
Tempra	85.7	65.4	14.3
FRH	0.0	-	61.9
TDA	_	19.2	23.8
FRH-0	14.3	15.4	

Percent Most Prefer a heater

		Platoon	
	1st	2 nd	3 rd
Tempra	76.2	80.8	14.3
FRH	4.8		66.7
TDA	-	11.5	19.0
FRH-0	19.0	7.7	

Percent Least Prefer a heater

Billian -	Platoon		
	1 st	2 nd	3 rd
Tempra	4.8	7.7	61.9
FRH	61.9		9.5
TDA		46.2	28.6
FRH-0	33.3	46.2	area.

Projected use of each of the heaters they had evaluated was estimated, assuming that the heater was the only one available. Only those who used the heater in question are included in Figure 4. Ninety percent (90.4%) would use the FRH at least half of the time, and eighty percent (82.7%) would use the Tempra at least half of the time. Three quarters (75.4%) would use the TDA and 67.8% would use the FRH-O at least half of the time.

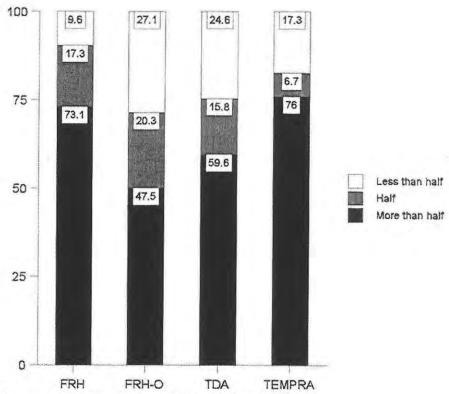


Figure 4. How often would use the heater.

This data, however, shows the same pattern of differences between the three platoons as was shown above with the recommended and preferred data (Table 19). Third platoon would use the FRH more often than First platoon would. Third platoon would use the Tempra less often than First or Second would, although sixty percent would use it more than half of the time.

Table 19. Would use the heater more than half of the time.

	Percent of Platoon		
	1 st	2 nd	3 rd
Tempra	85.7	76.9	61.9
FRH	57.1	. mm	90.5
TDA		53.8	61.9
FRH-0	66.7	42.3	

<u>Tactical</u>: Each heater was deemed to be tactical by more than half of the soldiers who had tried it. Those who said that it was not tactical were asked to explain why. For the water activated heaters, odor was the most frequently mentioned reason, followed by steam (especially with the FRH and FRH-O). The shaking and noise associated with distributing the Tempra's activating solution was often mentioned as a tactical concern (Table 20).

Table 20. Is this heater tactical

	Total N	% Yes	Tactical concerns:	
TDA	56	83.9	odor (6), steam, noise, and time	
FRH	52	78.8	odor (6), steam (3), noise (3), it uses water (2); it takes time to use, and "interferes with mobility"	
FRH-O	59	74.6	odor (8), steam (6), noise (2), time, and "interferes with mobility"	
Tempra	75	68.0	shaking (10), noise (9), the time it takes to heat (5), the effort to use (2), and "weather dependent"	

Overwrap: The FRH-O and the TDA heaters were over wrapped, which adds a step when using the heater and results in more trash. Most of these soldiers (72.8%) say that the additional trash is not a problem. Those who find it to be at least a slight problem say that it would be more to carry (6) and dispose of (4), and more weight (3).

Two-thirds (66.7%) say that having an overwrap on the heater will not make them more or less likely to use the heater. Seven (8.6%) said that it would make them less likely to use the heater because there would be too much trash (5), or because it would take too long.

Activator bubble: Those who used the Tempra during the evaluation rated how much they liked or disliked activating heaters with an activator bubble. The mean rating for this feature is 7.40 (n = 75), which falls between "like moderately" and "like very much" on the 9-point scale. Most (91.3%) like it at least "slightly."

Safety Issues: Because the current MRE heater produces hydrogen gas, the printed instructions say that the heater should not be used in an enclosed area or near an open flame. Most (78.0%) think it is at least slightly important that they be able to use the MRE heater in an enclosed area (Figure 5). Over half (57.3%) think that it is at least slightly important that they be able to use the MRE heater near an open flame.

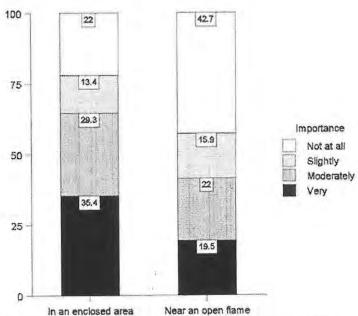


Figure 5. How important it is that the heater can be used under these conditions.

<u>Like/dislike Concept characteristics</u>: In addition to the heaters included in the current evaluation, other prototypes have been offered for consideration. The following data attempts to evaluate the possible characteristics of these heaters.

The Concept characteristics were rated on a 9-point acceptability scale where 1 = "Dislike Extremely" and 9 = "Like Extremely." The soldiers liked the concept of a heater which would keep an entree warm for 30 minutes (x = 7.36), and they liked the concept of an air-activated heater (x = 7.18). The mean rating for heating their entree in a pocket was neutral (x = 4.71), which reflects a split in the data between positive (38.1%) and negative (40.5%) ratings (Figure 6). The 60 minute heating time was not well received (x = 2.07). Overall, the concept has a neutral rating (x = 4.88), with the soldiers split between positive (46.4%) and negative (41.7%) ratings.

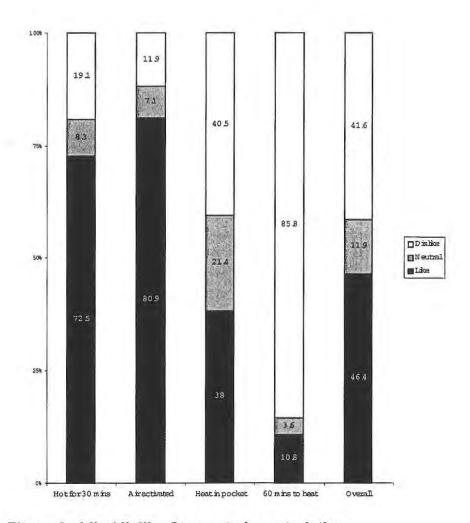


Figure 6. Like/dislike Concept characteristics.

<u>Plan 60 minutes ahead</u>. Sixty-three percent (63.1%) would "never" be able to plan 60 minutes ahead to heat their entree. A quarter (26.2%) anticipate that they would be able to do this for one out of three entrees, and 10.7% would be able to plan ahead for at least every other entree.

Mobility. The mean rating for the Concept heater is 3.61, or between "decrease slightly" and "neither increase nor decrease" mobility (7-point scale). Thirty-eight percent (38.1%) said that this heater would "neither increase nor decrease" their mobility in the field. Thirty-seven percent (36.9%) said that this heater would decrease their mobility at least "slightly" and 25.0% said that it would increase their mobility at least slightly.

Projected use of FRH and Concept. Given the choice between using the current FRH and the Concept, two-thirds (66.6%) would "usually" or "always" use the FRH. A quarter (26.2%) would "use each half of the time," and 7.1% would use the Concept "usually" or "always."

SUMMARY

<u>Field experience</u>. All of the soldiers report that they have MREs at least once a day while in the field, and that they typically use the FRH when they heat their entree. Fifty-eight percent throw away unused FRHs, while others save the heater, give or trade it away, or use it as a body warmer. The mean rating for the current heater on the 9-point acceptability scale falls between "like slightly" and "like moderately" and the mean rating for a hypothetical heater which does not require water falls between "like moderately" and "like very much."

Because the current MRE heater produces hydrogen gas, the printed instructions say that the heater should not be used in an enclosed area or near an open flame. Most think it is important that they be able to use the MRE heater in an enclosed area and over half think that it is important that they be able to use the MRE heater near an open flame.

Current Evaluation. Four heaters were evaluated at this time, including the current FRH and three prototype heaters. The prototype heaters were the FRH-O (the current FRH packaged in a foil overwrap), the TDA (a water-activated heater similar to the FRH-O), and the Tempra (a self-contained heater which does not require water to activate). During the evaluation, these heaters were typically used to heat the entree, and they were also used to heat other items, or as body warmers. When the soldiers did not use the heater they said that it was because they either did not eat, they were too busy, they did not have enough time, or they did not want to heat anything.

Virtually all of the soldiers think that the instructions are easily understandable, and most reported that they followed them. However, specific questions were asked about how the heater was used and these data show some deviations from the instructions.

The instructions for all of the water-activated heaters are to add water to a point between the fill lines. This was usually done for the FRH-O (65%), the TDA

(75%), and the FRH (75%). When the incorrect amount of water was added, it was usually to a point above the fill lines (too much water). When adding the water, the heating element and the food pouch were usually held above the fill lines, as instructed. Over ten percent of the FRH and the FRH-O and six percent of the TDA mealcards say that water leaked from the heater. Sixty percent of the FRH and half of the FRH-O mealcards and eighty percent of the mealcards for the TDA state that all of the water was absorbed.

The recommended heating time for all of the water-activated heaters is 10 to 15 minutes. The mealcards show that the heating time was reported as at least 10 minutes for half of the FRH-Os, forty percent of the TDA, and two-thirds of the FRH. The majority of the cards show that the **Tempra** was activated as instructed (by breaking the bubble and dispersing the solution by shaking). A quarter of the time the entree was heated for 15 minutes (as instructed) or longer with the Tempra.

When using the FRH or the FRH-O, about five percent of the mealcards report that the soldier burned himself. Five percent of the Tempra mealcards report that the soldier burned himself, and there was one instance of the Tempra becoming too hot to handle while the soldier was still dispersing the solution. There was one report of a soldier burning himself while using the TDA. Sixty percent of the cards for the FRH, the FRH-O, and the TDA say that these heaters gave off an odor. No more than twenty percent say that this odor was a problem. Three percent of the cards state that the Tempra gave off an odor. Most of the mealcards say that the FRH, the FRH-O and the TDA gave off steam, and six percent say that the Tempra gave off steam.

Fourteen percent of the mealcards report damage to the TDA heater bag, and virtually all of these state that the heater burned or melted the bag. Sometimes the melting resulted in a small hole in the bag and, in one case, the pellets in the heating element fell out. Thirteen of the Tempra mealcards say that there was damage to the heater, but the damage is never described. However, forty percent of the Tempra mealcards (including 10 of the 13 which reported damage) show that the heater expanded ("puffed up") when it was activated. The seams of this heater have

sometimes been observed to separate when the heater expands and this may be what the soldiers mean by damage.

Ratings. Tempra has a significantly lower **ease of use** rating than the other three heaters, but all of these means fall between "slightly easy" and "extremely easy" on the 5-point scale.

The mean satisfaction with temperature for each of the heater types falls between "slightly satisfied" and "moderately satisfied" on the scale (not significantly different), and most of the mealcards state that the entree was heated through. The Overall acceptability mean ratings for the Tempra and the FRH fall near "like moderately" on the scale and are significantly higher (liked more) than the FRH-O. The TDA and the FRH-O mean ratings also fall on the positive end of the scale (between "like slightly" and "like moderately").

There were two additional ease of use ratings for the Tempra. one for the glycerine bubble and another for dispersing the solution through this heater. The mean ease of breaking the Tempra's glycerine bubble falls between "slightly" and "extremely" easy and the mean ease of dispersing the solution falls between "neither easy nor difficult" and "slightly easy." At the end of the evaluation, those who used the Tempra rated how much they liked or disliked having a heater with an activator bubble; the mean rating for this feature falls between "like moderately" and "like very much."

Each heater was deemed to be **tactical** by more than half of the soldiers who had tried it. For the FRH and FRH-O, odor was the most frequently mentioned as a characteristic which would be a tactical concern, followed by steam. For the Tempra, the shaking and noise associated with distributing the activating solution was reported as a tactical concern.

The FRH-O and the TDA heaters were each overwrapped in a package similar in appearance to the other MRE items. Most say that having an **overwrap** on the heater would not affect how often they would use the heater. Generally speaking, the additional trash is not a problem for the individual soldier.

<u>Comparisons</u>. Half of those who used the Tempra recommend that the Army purchase this heater for the MREs. Thirty percent of those who used the FRH over the course of the evaluation recommend this heater. A quarter of those who used the TDA, and fifteen percent of those who used the FRH-O, recommend these heaters.

Each platoon was assigned to receive different heaters over the course of the evaluation (all three platoons evaluated the Tempra). First and Second Platoons recommend the Tempra over the other heaters they evaluated. Third Platoon, however, recommends and prefers the FRH which is interesting because no one in First Platoon, which also evaluated the FRH, recommends this heater. The soldiers in each platoon had ample opportunity to discuss the heaters among themselves, which could explain why these recommendations would be consistent within the same platoon. For example, all three groups appear to have had the same experience with the Tempra, but it may be that they chose to weigh the pros (does not require water, heats the entree well) and cons (activating the heater is relatively difficult and a tactical concern) of this heater differently.

The soldiers estimated their **projected use** of each of the heaters, assuming that the heater in question was the only one available. According to this data, the FRH, the Tempra, and the TDA would be used the most often. The FRH-O would be used less frequently, but over half of the soldiers estimate that they would use it at least half of the time.

Concept. In addition to the heaters included in the current evaluation, other prototypes have been offered for consideration. When asked to consider potential characteristics of these future heaters, the soldiers expressed a liking for a heater which would keep an entree warm for 30 minutes, and they also liked the concept of an air-activated heater. The mean rating for heating their entree in a pocket was neutral, which reflects a split in the data between positive and negative ratings. The 60 minute heating time was not well received. Most do not know when they are going to eat their MRE until just before they do, few have this information fifteen minutes ahead of time,

and even fewer know when they are going to eat any further ahead of time than fifteen minutes. Sixty-three percent say that they would "never" be able to plan 60 minutes ahead to heat their entree. Most think that it is "very" important to have an MRE heater which takes no more than 15 minutes to heat an entree.

The mean rating for the Concept heater (a heater with all of the abovementioned characteristics) suggests that this heater would either "decrease slightly" or "neither increase nor decrease" their **mobility** in the field. Overall, the concept has a neutral **acceptability** rating, with the soldiers split between positive and negative ratings. Given the choice between using the current FRH and the Concept, two-thirds would "usually" or "always" use the FRH.

CONCLUSIONS

According to the data collected during the current evaluation, the overwrap is an acceptable modification to the FRH. The FRH-O does seem to be performing less well than the FRH, but it is still performing reasonably well. Later laboratory tests of similar heaters show that the fill lines on these heaters are not always printed in the correct place. For these heaters, following the instructions could result in adding an insufficient amount of water, which would effect heater performance. Despite this potential problem, satisfaction with temperature and overall liking are similar between the FRH and the FRH-O. Most of the soldiers say that having an overwrap on the heater would not affect how often they would use the heater and that the additional trash is not a problem.

Half of those who had tried the Tempra recommend that the Army purchase this heater for the MREs. Thirty percent recommend the FRH, a quarter recommend the TDA, and almost fifteen percent recommend the FRH-O. The ratings for satisfaction with the temperature and overall liking of these two heaters are as good as those for the FRH. Based on this user data, there seems to be reason to pursue either or both of these prototypes as replacements for the FRH.

Overall, both of the prototype heaters (the TDA and the Tempra) are acceptable to many of the soldiers, but have their own particular limitations. These limitations (as well as more general concerns) are outlined below.

The recommended **heating time** for all of the water-activated heaters is 10 to 15 minutes, and is 15 minutes for the Tempra. The soldiers often used a shorter heating time during the evaluation. Further questioning reveals that because of the short amount of time they often have to eat their MRE they do not always have enough time to heat and eat an entree. Shorter heating times would be beneficial in these

situations.

Both the TDA and the Tempra were occasionally **damaged** over the course of the evaluation. According to the mealcards, the TDA occasionally melts the heater bag during normal use, which may result in holes in the bag, and difficulty in removing the entree from the heater. The Tempra sometimes expands after activation, which may result in the seams of the heater separating (this is not a safety issue).

The soldiers found it easy to break the Tempra's glycerine bubble, but dispersing the activating solution was not as easy and the shaking and noise associated with distributing the activating solution was a tactical concern. The soldiers liked having a heater with an activator bubble, but the method of dispersing the solution needs to be addressed before it is acceptable for use in a field situation.

The water activated heaters often gave off an **odor** and sometimes gave off **steam**. Both of these events can be a tactical concern. The TDA has fewer reported incidents of steam, probably because there is no hydrogen produced by this heater to carry the steam away. Reducing the odor and the steam these heaters produce would make them more tactical.

Ratings for satisfaction with the temperature and overall liking of the TDA and the Tempra are as good as those for the FRH. Mean ratings for satisfaction with the temperature and overall liking are also the same between these two prototypes. Based on user data, there is reason to pursue either or both of these prototypes.

APPENDICES

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Appendix A Background Questionnaire

BACKGROUND QUESTIONNAIRE

									ID):		
ration t	nformat	ion you p meet eve	rovide	will be ke	ept confi	dential.	This info	rmation	is nece	ssary	estions for our records in order to provide a ne circle that correspo	comba
1. Ra	ink:											
0	1	2	3	4	(5)	6						
wo	1	2	3	4	(5)							
E	1	2	3	4	5	6	7	8	9			
2. Ag	je:					3. Ho	w many	years h	ave you	ı been	in the Armed Servic	es?
1		years				-	_	years		0	Less than 1 year.	
1	1					1	1					
2	2					2	2					
3	3					3	3					
4	4					4	4					
5	(5)					5	5					
6	6					6	6					
7	7					7	7					
(8)	8					8	(8)					
9	9					9	9					
0	0					0	0					

4. Gender: M MALE F FEMALE

5. What race/ethnic group	do you be	elong to? (Pl	ease mark	all that appl	y.)	
	1	American Inc	dian/Alaska	n Native		
	2	Asian/Pacific	slander			
	3	Black				
	4	Hispanic				
	5	White				
	6	Other (Pleas	e specify):			
. What part of the country	y did you l	ive in the lon	gest before	the age of	16?	
①	New Eng	gland (ME, N	H, VT, MA,	CT, RI)		
2	Middle A	tlantic (NJ, N	IY, PA, DE	, MD)		
3	South At	lantic (DC, V	A, WV, NO	, SC, GA, F	·L)	
4	North Ce	entral (OH, IN	I, IL, MI, W	I, MN, IA, M	10, ND, SD, NE,	
(5)	South C	entral (KY, TI	N, AL, MS,	AR, LA, OK	(, TX)	
6	Mountair	n (ID, WY, Co	O, MT, AZ,	NM, UT, N	V)	
0	Pacific (WA, OR, CA,	AK, HI)			
8	Other (P	lease specify	·):			
THE FOLLO	WING QU	ESTIONS AF	PLY TO F	IELD TRAII	NING AND DEP	LOYMENTS.
When in the field, how o	often do yo	ou typically ea	at MREs?			
NE	VER	ONCE PER DA		TWICE PER DAY	THREE	
(9	1		2	3)
* C. II. C. D. D. C.	d of time d	o you know a	at what time	of day you	will be eating yo	our MRE?
Typically, how far ahead					more than	
Typically, how far ahead	15 minute	s 30 mins	45 mins	60 mins	60 minutes	OTHER:

NEVER	ONE OUT		/ERY ER MREs	TWO OUT		EVERY MR	Es	ОТІ	HER:
0	1		2	3		4		5)	
10. How of	ten do you us	e the MRE he	ater?						
NEVER	ONE OUT THREE ENTREE	07	/ERY THER TREE	TWO OUT		EVERY ENTI	REE	ОТІ	HER:
0	1		2	3		4	(5	
11. How do	you usually l	heat up your M	IRE entree	in the field?	Do Not I	-leat			
3	Heat Tabs			4	OTHER	(Please sp	ecify):		
12. When y	ou have an N	ARE but do no	t use the he	eater, what o	lo vou usi	ally do with	the UNI	ISED be	aater?
① ③	Save Always use			2	Throw a	iway		, , , , , , , , , , , , , , , , , , ,	sator;
① ③ ⑤	Always use	the MRE heat	er	② ④	Throw a	way trade away		, , , , , , , , , , , , , , , , , , ,	sator
③ ⑤	Always use OTHER (pla portant is it to	the MRE heat	er	② ④ ater which ta	Throw a	trade away ore than 15		to heat	
③ ⑤	Always use OTHER (pla portant is it to	the MRE heat ease specify): by you to have a	er an MRE he SLIGHTI	② ④ ater which ta	Throw a Give or akes no moderate	trade away ore than 15	minutes VERY	to heat	
③ ⑤ 13. How im	Always use OTHER (ple portant is it to	the MRE head ease specify): by you to have a TATALL PORTANT	an MRE he SLIGHTI IMPORTA	ater which ta	Throw a Give or akes no moderate iportan	trade away ore than 15 LY T IMI	minutes VERY PORTAN	to heat T	an entree?
3 5 13. How im	Always use OTHER (ple portant is it to NO IMF	the MRE head ease specify): by you to have a T AT ALL PORTANT	an MRE he SLIGHTI IMPORTA 1 er before?	ater which to LY MC	Throw a Give or akes no moderate iportan	trade away ore than 15 LY T IMI	minutes VERY PORTAN	to heat T	
3 5 13. How im	Always use OTHER (ple oportant is it to NO IMF ou ever used uch do you like DISLIKE VERY	the MRE head ease specify): by you to have a T AT ALL PORTANT (a) the MRE heat	an MRE he SLIGHTI IMPORTA 1 er before?	ater which to LY MC	Throw a Give or akes no moderate iportan	trade away ore than 15 LY T IMI	minutes VERY PORTAN	to heat T	an entree?

9. How often do you know at least an hour ahead of time when you will eat your MRE?

N	EVER	SE	LDOM H	ALF OF THE TI	ME C	OFTEN	ALWA	AYS
	0		①	2		3	4	
17. Have you	ever bee	n burned v	vhile using an M	IRE heater?	YES	N N	0	
			happened:					
18. How muc adding water t		ou like/disl	ike an MRE he	ater similar to the	e current he	eater, but which	was act	ivated without
DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKI MODERAT		NEITHER LIKE NOR DISLIKE	LIKE SLIGHTLY	LIKE MODERATELY	LIKE VERY MUCH	LIKE EXTREMELY
①	2	3	④	(5)	6	①	(8)	9
19. For what i	reasons d	o you NOT	use the MRE I	neater in the field	d? (Please	mark all that a	(.ylac	
		0	Always use the					
		0	MRE heater de	oes not heat wel	1			
		0	Would not was	ste water for hea	ting			
		0	Creates a mes	s				
		0	Too complicate	ed				
		0	Not enough tin	ne to heat MRE	entree			
		0	Not eating the	MRE entree				
		0	Prefer to eat th	ne entree cold				
		0	Using heater re	estricts my mobi	lity			
		\circ	Produces an o	dor				
		\bigcirc	Too busy					
		\circ	Weather/Clima	ate conditions				
		\bigcirc	Not tactical					
		\bigcirc	Too close to a	n open flame				
		\bigcirc	Eating in an er	nclosed area (ter	nt, vehicle,	etc)		
		\circ	Other (Please	explain):				
			and our last contrate.	A STATE OF THE PARTY OF THE PAR				

THANK-YOU.

Appendix B Mealcards for Water-activated Heaters (FRH, FRH-O, TDA)

-

	NAME:	ID: _			Da	ate:		
1.	. What did you heat with the enclos	ed MRE heater	? (Please mari	k all	that apr	olv.)		
	① Did not use MRE hear			_		the entree (C	hili	Man otal
	Heated the starch (Richard)			(4)				Mac, etc)
	►If you DID NOT use the MRE he		the most impo	rtant			у).	
	Did not want to HEAT			_	Too bu			
	3 Did not EAT my entre			4			n)·	
2.	. How satisfied were you with the te		our entree?	_	Outlot (r reduce expidi		
	VERY MODERATELY	SLIGHTLY DISSATISFIED	NEITHER SATISFIED NOR DISSATISFIED		GHTLY ISFIED	MODERATELY SATISFIED		VERY
	1) (2)	(3)	(4)	SAI	(5)	(6)	SF	ATISFIED (7)
	If at all DISSATISFIED (1-4), plane IF YOU USED THE ENCLO		S. Newson					
3.	Did you FOLLOW the MRE heater						(N	
	If NO, which step(s) of	id you NOT fol	low?					
4.	Were the instructions easily under	standable?				⊙	N)
	If NO, what part was							
5.	When you added water to activate	the heater, to	what point did y	ou fi	II the ba	ig?		150
	Below the fill line	_	Between the fil			3 Above th	ne fi	II lines
						_ / 1,50,70 ()		
6.	When you added the water, did yo	u hold the HEA	TING ELEMEN	IT ab	ove the	fill lines?	0	N
7.	Was the FOOD POUCH in the bag	when you add	ed the water?				0	N
	solf YES, did you hold it above t	he fill lines?					0	N
8.	Did you put the activated heater ar	nd food pouch i	nto the entree b	oox?			0	N
	While heating, was the food pouch						7)	N
	While heating, was the heater at a							<u> </u>
, 0	① At an angle ② F		Other (Please	ovolo	la!			
11								
	Once activated, how long did you		2 44 3 3				_	nutes
	2. Did you knead your entree before			,,,,,,,				(N)
13	Did you find that the heater was e	ver too hot to h						
	① No			(2)	Yes, be	fore I put it in	the	entree box
	3 Yes, when I removed i	t from the entre	ee box	4	Yes, oth	ner:		

DAILY QUESTIONNAIRE

A B © 0

	A. Did the h	eater giv	e off an odo	r?			(N	
		3					_	N	
							_	N	
								N	
					ater poured into		_	N	
					p	1 1 1 2 1 1			
					er bag in any way	_	. 🕥	N	
	F. Was the	entree he	ated all of t	he way throug	gh?		🕥	N	
	G. OTHER	(Please s	specify)						
5.	How easy or	difficult	was it for yo	u to use this	heater?				
		9,75		OMEWHAT DIFFICULT	NEITHER EASY NOR DIFFICULT	SOMEWI			
			1	2	3	4	(5)		
lf a	at all DIFFIC	ULT (1-3)), please ex	plain why:					
6.	Overall, how	much do	you like th	e MRE heate	r you used today	?			
	DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATE	DISLIKE	NEITHER LIKE NOR DISLIKE	LIKE SLIGHTLY	LIKE MODERATELY	LIKE VERY MUCH	LIKE EXTREMELY
	1	2	3	4	(5)	6	7	8	9
					and the				
7.	When you u	sed the h	eater today,	, were you bu	rned by it?		Q) (N
- 0	∡lf YES, ple	ase expla	ain:						
		about the	heater you	used today:					
	Comments a								
	Comments a		*****						

THANK-YOU

A B C D

Appendix C
Mealcard for the Tempra Heater
(not water-activated)

		DAI	LY (QUESTIONN	AIRE		(A)	B	0	(
	NAME:	ID	:		Da	nte:				
1.	What did you heat with the encl	osed MRE hea	ter?	(Please mark	k all that app	oly.)				
	1 Did not use MRE h	eater	2	Heated the	entree (Chili	Mac, etc)				
	3 Heated the starch (Rice, etc)	4	Other (Plea	se specify):					
	►If you DID NOT use the MRE									
	① Did not want to HE	AT my entree	2	Too busy	3	Other (Please	explain)	:		
	Did not EAT my en	tree	(5)	Bubble had		ped and heate				
2.	How satisfied were you with the					250 200 100				
	VERY MODERATELY DISSATISFIED DISSATISFIED	SLIGHTLY DISSATISFIED	S	NEITHER ATISFIED NOR ISSATISFIED	SLIGHTLY SATISFIED	MODERATELY SATISFIED	VERY	D		
	1 2	3		4	5	6	7			
	Did you FOLLOW the MRE hea If NO, which step(s Were the instructions easily und If NO, what part wa	s) did you NOT lerstandable?	follo	w?		· · · · · · · · · · · · · · · · · · ·	(N)	-()	-	
	ii NO, what part wa	as unclear?) — — — — — — — — — — — — — — — — — — —						
5.	Did you use the heels of your ha	ands to break th	ne ac	tivator bubble	e?	⊙	N			
	∡If NO, how did you break it?									
3.	How easy or difficult was it to br	eak the bubble	?							
	EXTREMELY DIFFICULT	SOMEWHAT DIFFICULT		ITHER EASY R DIFFICULT	SOMEWHA EASY	AT EXTREME EASY	LY			
	①	2		3	4	5				
7.	After breaking the bubble, did yo	ou shake the he	eater	?			N			
	∡lf NO, what did you do?			· · · · · · · · · · · · · · · · · · ·						
3.	Were you able to fully change the	ne heater color	to bl	ack?		⊙	N			
Э.	How easy or difficult was it char	ige the heater o	color	from tan to b	lack?					
	EXTREMELY DIFFICULT	SOMEWHAT DIFFICULT		ITHER EASY R DIFFICULT	SOMEWHA EASY	AT EXTREME EASY	LY			
		(2)		3	0	(6)				

10.	Did you w	rap the heate	er around the	entree?				(Y)	(N)		
11.	Did you p	ut the heater	and entree ir	nto the ent	ree carton?			ூ	N		
12.	Once acti	vated, how lo	ng did you le	eave the fo	ood pouch in the	MRE	heater? _		minu	tes	
13.	Did you ki	nead your en	tree before e	ating it?				⊙	N		
14.	Did you fi	nd that the he	eater was eve	er too hot t	to handle?						
	1	No				2	Yes, before	re I put it	in the e	ntree i	box
	3	Yes, when I	removed it f	rom the e	ntree box	4	Yes, other	:			
15.	Please ma	ark the bubble	es in the "Yes	s" and "No	" columns to she	ow whe	ether or no	t the follo	owing th	ings h	appened
whe	en you used	the MRE he	ater.								
	A. Did the	heater give	off an odor?.					O	D	N	
	≽If YE	S, was this o	dor a probler	n?				©	0	N	
	B. Did the	heater give	off steam?						0	N	
	C. Did the	heater "puff	up" when it v	vas activa	ted?				D	N	
					er bag in any wa			_		(N)	
					gh?			-	D	N	
	1	4 - 25 - 20 - 21									
16.	Overall, h	ow easy or di	fficult was it	for you to	use this heater?						
		EXTRE		MEWHAT FICULT	NEITHER EASY		MEWHAT EASY	EXTRE			
		(D	2	3		4	(5))		
		A second of the second			/:						
17.	Overall, h	ow much do	you like the N	/IRE heate	er you used toda	y?					
	DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE SLIGHTL		LIKE		IKE RATELY	LIKE VERY MUC	H E	LIKE KTREMELY
	1	2	3	4	(5)	6	(D	8		9
18.	When you	used the hea	ater today, w	ere you bu	rned by it?			©)	N	
		lease explair				-6					
19.	Comment	s about the h	eater you use	ed today:							

THANK-YOU

A B C D

Appendix D Final Questionnaires

				FINAL	QUES'	TION	INAIRE		(1) (2)	(3) (4)
NAME	-						ID: _			
							e very important in de			
						ntial.	Please answer hone	stly and thou	ightfully by	filling
in the circ	le corre	sponding	with your answer.	Thank	k-you.					
			The second second	300000	160		e three different ver re referred to by que			
1. Which	of these	e heaters	did you use durin	g the pa	ast field	l exe	ercise?			
		ou use								
	this he	eater?	LABEL	-	Ī	DES	CRIPTION			
	\odot	N	YELLOW	TT-F	RH \	Wate	er activated heater			
	\odot	N	GREEN	TT-I	FL \	Wate	er activated heater pa	cked in a tar	pouch	
	\odot	N	ORANGE	TEMP	PRA H	Heat	er activated by break	ing activator	bubble	
2. If you of every MR			ou pick?				heaters you used dur	ing this stud	y to be incl	uded in
					ose on					
			YE	LLOW	GREE	EN	ORANGE			
				\odot	(3)		©			
≥ Wh	y do yo	u prefer th	nis heater?	4				_		
3. Of the	heaters	you used	, which do you lik	e the m	nost? (Plea	se mark only one hea	ater.)		
			YE	LLOW	GREE	ΞN	ORANGE			
				\odot	(6)		0			
4. Of the	heaters	you used	, which do you lik	e the le	ast? (Plea	se mark only one hea	ater.)		
				LLOW	GREE		ORANGE	,		
				\odot	(6)		©			

. How often we												
HEATER	NEVER		E OUT OF E ENTREES		EVERY ER ENTREE		OUT OF ENTREES	EVERY	ENTREE		THER: se spec	ify)
YELLOW	0		1		2	(3	9	(1)	(5)		
GREEN	0		①		2	(3	9	(1	(5)		
ORANGE	0		0		2	(Ð	(1)	5		
. Can these he	eaters be	used in	n tactical	situation	ns?							
		ATER	YES	NO		→ If N	O, why no	t?				
	YEI	LLOW	\odot	(N)								
	GF	REEN	\odot	(N)						-		
	OR	ANGE	\odot	N _								
reen labels an	d questio	nnaire	s).									
	4 100000	onal tras	sh a prob	lem? SLIGH PROBLE		MODE PROB		ı	LARGE			
	ne additio	onal tras	sh a prob	SLIGH			BLEM	ı				
A. Is th	ne additio NC PROB	onal tras O SLEM	sh a prob	SLIGH PROBLE	ΞM	PRO	BLEM		PROBLE 3			
A. Is th	ne additio NC PROB ①	onal tras C SLEM) blem (*	sh a prob	SLIGH PROBLE ① se expla	ΞM	PROF	BLEM		© 3			
A. Is the state of the state o	ne additio NC PROB ①	onal tras	sh a prob	SLIGH PROBLE 1 se expla ing mak	EM iin why:	PROB (a)	BLEM	use the h	3 seater?			
A. Is the state of the state o	ne addition NC PROB (a) it is a properties and this are UCH LESS	onal tras	sh a prob 1-3), plea al packag SOMEWH	SLIGH PROBLE 1 se expla ling mak	EM in why: ie you mor NEITHER	PROB (a)	BLEM BLEM Blikely to u	use the h WHAT LIKELY	3 seater? MUCH	H MORE		
→ If i	ne addition NC PROB (a) it is a property uld this according to the control of the	onal tras C SLEM) blem (* dditional	sh a prob 1-3), plea al packag SOMEWH LESS LIKI	SLIGH PROBLE se expla sing mak	EM in why: _ ie you mor NEITHER NOR LESS	PROB (a) re or less MORE LIKELY	likely to use SOMEN MORE L	use the h WHAT LIKELY	3 eater? MUCH	H MORE KELY		
A. Is the state of the state o	ne addition NC PROB (a) it is a property uld this according to the control of the	onal tras C SLEM) blem (* dditional	sh a prob 1-3), plea al packag SOMEWHLESS LIKI	SLIGH PROBLE 1 se expla ling mak HAT ELY N	e, please e	PROB (a) re or less MORE LIKELY	likely to use SOMEN MORE L	use the h WHAT LIKELY	3 eater? MUCH	H MORE KELY		
A. Is the state of the state o	ne addition NC PROB (a) it is a property uld this according to the control of the	onal tras	sh a prob 1-3), plea al packag SOMEWHLESS LIKI ② IKELY (1-	SLIGH PROBLE 1 se expla ing mak HAT ELY 1 3) to use	ain why: se you mor NEITHER NOR LESS 3 e, please e	PROB (a) re or less MORE LIKELY	likely to use SOMEN MORE L	use the h WHAT LIKELY	3 eater? MUCH	H MORE KELY		
A. Is the state of the state o	ne addition NC PROB (a) it is a property uld this according to the control of the	onal tras	sh a prob 1-3), plea al packag SOMEWHLESS LIKI ② IKELY (1- Too mu Too ma	SLIGH PROBLE 1 se explaing mak HAT ELY -3) to use ch trash ny steps	ain why: se you mor NEITHER NOR LESS 3 e, please e	PROB ge or less MORE LIKELY	likely to use SOMEN MORE L	use the h WHAT LIKELY	3 eater? MUCH	H MORE KELY		
A. Is the state of the state o	ne addition NC PROB (a) it is a property uld this according to the control of the	onal tras Constant Const	sh a prob 1-3), plea al packag SOMEWHLESS LIKI ② IKELY (1- Too mu Too ma	SLIGH PROBLE 1 se explaing mak HAT ELY -3) to use ch trash ny steps	ain why: se you mor NEITHER NOR LESS 3 e, please e	PROB ge or less MORE LIKELY	likely to use SOMEN MORE L	use the h WHAT LIKELY	3 eater? MUCH	H MORE KELY		
A. Is the state of the state o	ne addition NC PROB (a) it is a property uld this according to the control of the	onal tras	sh a prob 1-3), plea al packag SOMEWHLESS LIKI ② IKELY (1- Too mu Too ma	SLIGH PROBLE 1 se explaing mak HAT ELY -3) to use ch trash ny steps	ain why: se you mor NEITHER NOR LESS 3 e, please e	PROB ge or less MORE LIKELY	likely to use SOMEN MORE L	use the h WHAT LIKELY	3 eater? MUCH	H MORE KELY		3

							Y 11 122	
DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOR DISLIKE	LIKE SLIGHTLY	LIKE MODERATELY	LIKE VERY MUCH	LIKE EXTREMELY
1	2	3	4	(5)	6	7	8	9
∖lf you D	ISLIKE th	nis at all (1-4), p	lease expla	ain why:				,
How import		you that you a	re able to ι	use the MRE he	ater in an ei	nclosed area (t	ent, vehi	cle, etc) or
		NOT AT		SLIGHTLY IMPORTANT	MODER IMPOR		VERY IPORTA	NT
En	closed ar	ea ①		1	(2))	3	
Nea	r open fla	me ©		1	(2))	3	
). Do you ha	ve any ot	her comments	about any o	of the heaters yo	ou used duri	ng this field tra	ining ex	ercise?
① v	ES	⊚ NO						
0 1								
O I								

8. Some of the heaters you used during this field training exercise were activated without adding water (These heaters had Orange labels and questionnaires).

1 2 3 4

THE FOLLOWING QUESTIONS REFER TO THE HEATER CONCEPT DESCRIBED BELOW.

requires heating an MRE entree in a BDU, LBE, or rucksack pocket

Picture an MRE heater which:

is air activated

takes 60 minutes to heat the entree

. Using the	following sca	e, please rate	e how much	i do you lik	e/aisiii	re nie	se cila	racteris	sucs a	oout ti	ie con	ocpt.
DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOR DISLIKE		JKE GHTLY		KE RATELY	LIKE		LIKE	
1	2	3	4	5		6		7	8	3	9	
		The heater is	air activate	ed ①	2	3	4	(5)	6	7	8	(9
	Requires hea	ting the entre	e in a pock	et ①	2	3	4	(5)	6	9	(3)	(9
	Takes 60	minutes to h	eat an entre	ee ①	2	3	4	5	6	7	8	(9
Keeps the	entree hot 30	mins beyond	heating tim	ne ①	2	3	4	(5)	6	7	8	(9
Overall, how	v much do you	ı like/dislike t	his Concep	t? ①	2	3	4	5	6	7	8	(9
. Would usi	ng this sort of	heater incre	ase or decre	ease your r	mobilit	y in th	e field	?				
DECREASE				HER INCR		0.000	REASE		CREAS		INCRE	
VERY MUCH	MODERAT	ELY SLIGH	TLY NO	OR DECREA	ASE	SLIC	SHTLY	MOD	ERATE	ELY	VERY N	MUCI
1	MODERATI ② would it increa	3		4	45E		5)	MOD	6 6	ELY	T T	
① → How v . How often	② would it increations would you be ONE OUT O	3 se/decrease able to plan E	your mobili n 60 minute ÆRY	ty? es ahead in	n orde	r to ha	5 ve a h	ot entre	6 ee?	OTH	(T)
① → How v How often	② would it increa	3 se/decrease able to plan E EV SES OTHER	your mobili n 60 minute ÆRY	ty?es ahead i	n orde	r to ha	5 ve a h	ot entre	6 ee?	OTH	•)
① → How v How often NEVER	would it increated would you be OUT OUT THREE ENTRE	3 se/decrease e able to plai = EV ES OTHER	your mobili n 60 minute ERY ENTREE	ty? es ahead in TWO OU THREE EN	n orde IT OF ITREES	r to ha	s) ve a h ERY EI	ot entre	6 ee? (I	OTH	(T)
→ How v How often NEVER	would it increated would you be ONE OUT OF THREE ENTRE	3 se/decrease e able to plai = EV ES OTHER	your mobiling 1 60 minutes (ERY ENTREE 2) you use either the second sec	ty? es ahead in TWO OU THREE EN	n orde	r to has EV or the USU	s) ve a h ERY EI	ot entre	6 ee?	OTH Please	FER: specify)
⊕ How v How often NEVER	would it increated would you be ONE OUT OF THREE ENTRE	ase/decrease able to plan E EV EES OTHER of the control of the con	your mobiling 1 60 minutes (ERY ENTREE 2) you use either the second sec	ty? es ahead in TWO OU THREE EN 3 ther the Co	n orde	r to has EV or the USU	ve a h ERY EI MRE I	ot entre	6 ee?	OTH Please	FER: specify)
① → How v . How often NEVER ① ① . If you had USI	would it increated would you be ONE OUT OF THREE ENTRE	ase/decrease able to plai E EV ES OTHER V often would USUAL USE CONG	your mobiling 60 minutes PERY ENTREE you use either USCEPT	ty?	n orde IT OF ITREES oncept HALF ME	r to has EV or the USU MF	ve a h ERY EI MRE I	ot entre	6 ee?	OTH Please	FER: specify)

				FINAL	QUESTI	ONNAIRE		1 2	3 4
	NAME:			1			D:		
						are very important			
						al. Please answer l	honestly and t	houghtfully by	filling
in the	circle corre	sponding	with your answe	er. Than	k-you.				
						use three different are referred to by			
1. W	hich of these	e heaters	did you use dur	ing the p	ast field e	xercise?			
	Did yo	ou use							
	this he	eater?	LABI	EL	DE	SCRIPTION			
	\odot	N	GREEN	TT-	FL W	ater activated heate	er packed in a	tan pouch	
	\odot	N	WHITE	TD	A W	ater activated heate	er packed in a	tan pouch	
	\odot	N	ORANGE	TEM	PRA He	ater activated by b	reaking activa	tor bubble	
	you could red MRE, which		ou pick?			ne heaters you used	d during this st	tudy to be incl	uded in
			F	Please ch	noose one	:			
			(GREEN	WHITE	ORANGE			
				©	W	0			
	⊾Why do yo	u prefer tl	nis heater?				-		
2 05	the bestern		المدرواء وامتارين	flex that w	+0 (DI		hadaa V		
3. OI	the neaters	you used				ease mark only one	e neater.)		
				GREEN	WHITE	ORANGE			
				©	W	©			
4. Of	the heaters	you used	, which do you l	ike the le	east? (Ple	ease mark only one	heater.)		
			(BREEN	WHITE	ORANGE			

@ W @

HEATER	NEVER		OUT OF ENTREES	EVERY OTHER ENTREE	TWO OUT THREE ENTE		RYENTREE	OTHER: (Please specify)
GREEN	0		1	2	3		4	5
WHITE	0		1	2	3		(4)	5
ORANGE	0		①	2	3		4	⑤
Can these he	eaters be u	sed in	tactical s	tuations?				
3.501.31.51.52.113	HEAT			10	→ If NO, w	hy not?		
	GRE	EN	()	N				
	WHI	ITE						_
	ORAN	NGE	⊙ (N				
reen or White		ques	tionnaires) sh a proble		MODERA PROBLE		LARGE PROBLE	
reen or White	labels and ne additiona NO	ques	tionnaires) sh a proble	m? SLIGHT				
reen or White A. Is the	labels and ne additiona NO PROBLI	ques al tras EM	tionnaires) sh a proble P	em? SLIGHT ROBLEM	PROBLE	M	PROBLE 3	
reen or White A. Is the	labels and ne additiona NO PROBLI	ques al tras	tionnaires) sh a proble P 1-3), pleas	em? SLIGHT ROBLEM	PROBLE ②	M	PROBLE 3	
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→ If i B. Wo	labels and ne additiona NO PROBLI t is a probl uld this add	ques al tras EM	tionnaires) sh a proble P 1-3), please al packagin	em? SLIGHT ROBLEM 1 e explain why: _ ang make you mon	PROBLE 2 re or less likelomore solikely more solikely mo	ly to use the	PROBLE 3 e heater? MUCH	EM H MORE
A. Is the A. Is	labels and ne additiona NO PROBLI t is a probl uld this add JCH LESS LIKELY	ques al tras EM lem (* ditiona	tionnaires) sh a proble P 1-3), please al packagin SOMEWHA LESS LIKE	em? SLIGHT ROBLEM 1 e explain why: _ ng make you mon AT NEITHER Y NOR LESS	PROBLE 2 re or less like MORE S LIKELY MO	ly to use the OMEWHAT ORE LIKELY	PROBLE 3 e heater? MUCH	H MORE KELY
A. Is the A. Is	labels and ne additiona NO PROBLI t is a probl uld this add JCH LESS LIKELY	ques al tras EM lem (* ditiona	tionnaires) sh a proble P 1-3), please al packagin SOMEWHA LESS LIKE	em? SLIGHT ROBLEM 1 e explain why: _ ng make you mon T NEITHER Y NOR LESS 3 t) to use, please of	PROBLE 2 re or less like MORE S LIKELY MO	ly to use the OMEWHAT ORE LIKELY	PROBLE 3 e heater? MUCH	H MORE KELY
A. Is the A. Is	labels and ne additiona NO PROBLI t is a probl uld this add JCH LESS LIKELY	ques al tras EM lem (* ditional	tionnaires) sh a proble P I-3), please al packagin SOMEWHA LESS LIKE 2 KELY (1-3	em? SLIGHT ROBLEM 1 e explain why: _ ng make you mon AT NEITHER Y NOR LESS 3 b) to use, please of	PROBLE 2 re or less like MORE S LIKELY MO	ly to use the OMEWHAT ORE LIKELY	PROBLE 3 e heater? MUCH	H MORE KELY
A. Is the A. Is	labels and ne additiona NO PROBLI t is a probl uld this add JCH LESS LIKELY	ques al tras EM lem (* ditional	tionnaires) sh a proble P 1-3), please al packagin SOMEWHA LESS LIKE 2 KELY (1-3 Too muc	em? SLIGHT ROBLEM 1 e explain why: _ ng make you mon AT NEITHER Y NOR LESS 3 b) to use, please of	PROBLE 2 re or less likel MORE S LIKELY MO explain why:	ly to use the OMEWHAT ORE LIKELY	PROBLE 3 e heater? MUCH	H MORE KELY

DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOR DISLIKE	LIKE SLIGHTLY	LIKE MODERATELY	LIKE VERY MUCH	LIKE EXTREMELY
1	2	3	4	(5)	6	7	8	9
				ain why:				
ear an open f		NOT AT	ΓALL	SLIGHTLY	MODER IMPOR	ATELY	VERY	
En	closed are	ea ①	h I	①	(2))	3	
Nea	ır open fla	me ©		1	2)	3	
				of the heaters w	n used duri	na this field tra		
	eve any ot	her comments	about any d	i the heaters yo	a asea aan	ng tils held tra	ining ex	ercise?
			about any d	i the heaters yo	ou used dum	ng tilis lield tra	ining ex	ercise?

8. Some of the heaters you used during this field training exercise were activated without adding water (These heaters had Orange labels and questionnaires).

THE FOLLOWING QUESTIONS REFER TO THE HEATER CONCEPT DESCRIBED BELOW.

requires heating an MRE entree in a BDU, LBE, or rucksack pocket

Picture an MRE heater which:

is air activated

takes 60 minutes to heat the entree

1		MODERATELY	DISLIKE SLIGHTLY	NEITHER L		LIKE JGHTLY		IKE RATELY	LIKE		LIKE	MELY
	2	3	4	5		6	7		8		9	
	7	he heater is	air activat	ted ①	2	3	4	(5)	6	7	8	(
1	Requires heat	ing the entre	e in a pock	ket ①	2	3	4	5	6	7	8	(
	Takes 60	minutes to h	eat an entr	ree ①	2	3	4	(5)	6	7	8	(
Keeps the	entree hot 30 r	nins beyond	heating tir	me ①	2	3	4	(5)	6	7	8	(
Overall, how	much do you	like/dislike t	his Concer	ot? ①	2	3	4	5	6	7	(8)	(
2. Would usin	ng this sort of	heater incre	ase or decr	rease you	r mobili	ity in th	e field	?				
DECREASE VERY MUCH				THER INC			REASE	100	CREAS	Contract of the last	INGRE VERY N	400
1	2	3	in	4		(5		6		7)
→ How w	ould it increas	e/decrease	your mobili	ity?				-				
3. How often	would you be	able to plar	n 60 minut	es ahead	I in orde	er to ha	ive a h	ot entre	ee?			
NEVER T	ONE OUT OF HREE ENTREE		ENTREE	TWO C	OUT OF	S EV	ERY EN	NTREE	(1	OTH Please	HER: specify)
0	1	(2		3)		4		5			_
4. If you had	a choice, how	often would	you use ei	ither the (Concept	t or the	MRE	neater?	?			
	ALWAYS CONCEPT	USUALI USE CON		SE EACH OF THE			JALLY RE hea			AYS L E heat		
	0	0		0			0			0		
→ Why	would you ch	loose one ov	ver the other	er?								
5. Do you hav	ve comments					ove?	\odot		(N)			

	and a second			FINAL	QUESTIC		1 2 3 4
	NAME:					ID:	
	1. 1.					**	termining what changes will
						Please answer hones	stly and thoughtfully by filling
in the ci	rcle corre	sponding	with your answe	er. Thank	-you.		
	-						sions of MRE heater. The stionnaire/label color.
1. Whic	ch of these	e heaters	did you use dur	ing the pa	ast field ex	ercise?	
	Did yo	ou use					
	this he	eater?	LAB	EL	DE	SCRIPTION	
	\odot	N	YELLOW	TT-FI	RH Wa	ter activated heater	
	\odot	N	WHITE	TD	A Wa	ter activated heater pac	cked in a tan pouch
	\odot	N	ORANGE	TEMP	PRA Hea	ater activated by breaking	ng activator bubble
The state of	u could re IRE, which		ou pick?	purchase		e heaters you used duri	ng this study to be included in
						ODANGE	
			Y	ELLOW	WHITE	ORANGE	
				0	•	•	
~V	Vhy do yo	u prefer th	nis heater?	(A			
3. Of th	e heaters	you used	, which do you	like the m	ost? (Ple	ease mark only one hear	ter.)
			Y	ELLOW	WHITE	ORANGE	
				\odot	W	©	
4. Of th	e heaters	vou used	which do you	ike the le	ast? (Ple	ase mark only one heat	ter.)

W

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 \bigcirc

HEATER	NEVER		E OUT OF E ENTREE	s or	EVERY HER ENTREE	TWO O		EVERYE	NTREE		OTHER: ase specify
YELLOW	0		1		2	(3		4)	5	
WHITE	0		1		2	(3)	4)	(5)	
ORANGE	0		1		2	(3		4)	5	
. Can these h	eaters be u	used i	n tactical	situat	ions?						
	HEA	TER	YES	NO		→ If NO	, why no	ot?			
	YELL	LOW	\odot	(N)							
	WH	IITE	\odot	N							
	ORA	NGE	\odot	N							
				ed dur	ring this study	were pac	ckaged in	n a tan po	ouch (the	ese h	eaters ha
/hite labels ar	d question he addition NO PROBL	naires	s).	olem? SLIC PROE	GHT BLEM	MODE PROB	RATE SLEM		LARGE ROBLE		eaters ha
/hite labels ar	d question he addition NO PROBL	naires	sh a prob	SLIC PROE	GHT BLEM	MODE	RATE BLEM	Р	LARGE		eaters ha
/hite labels ar A. Is t → If	ne addition NO PROBL it is a prob	naires nal tra .EM	sh a prob 1-3), plea	SLIC PROE	GHT BLEM	MODE PROB	RATE BLEM	P	LARGE ROBLE 3		eaters ha
/hite labels ar A. Is t → If B. Wo	ne addition NO PROBL it is a prob	naires nal tra .EM lem (sh a prob 1-3), plea	SLIC PROB (1) ase exp	GHT BLEM) plain why:	MODE PROB 2 e or less li	RATE BLEM	P use the he	LARGE ROBLE 3 eater?	E M	
Vhite labels an A. Is t → If B. Wo	the addition NO PROBL it is a probuild this add	naires nal tra .EM lem (sh a prob 1-3), plea al packag SOMEW	SLIC PROB (1) ase exp	GHT BLEM) plain why: take you more	MODE PROB 2 e or less li	RATE BLEM) ikely to u	P use the he WHAT LIKELY	LARGE ROBLE 3 eater? MUCH LIK	E EM	
/hite labels ar A. Is t → If B. Wo	t is a probuld this add	naires nal tra .EM lem (sh a prob 1-3), plea al packag SOMEWI LESS LIK	SLIC PROE (1) ase exp ging m	GHT BLEM plain why: ake you more NEITHER!	MODE PROB 2 e or less li MORE LIKELY	RATE BLEM) ikely to u SOME MORE L	Puse the he	LARGE ROBLE 3 eater? MUCH LIK	EM H MOF (ELY)	
/hite labels ar A. Is t → If B. Wo	t is a probuld this add	naires nal tra .EM lem (sh a prob 1-3), plea al packag SOMEWI LESS LIK	SLIC PROB ase exp ging m HAT ELY	GHT BLEM plain why: ake you more NEITHER! NOR LESS 3 use, please e	MODE PROB 2 e or less li MORE LIKELY	RATE BLEM) ikely to u SOME MORE L	Puse the he	LARGE ROBLE 3 eater? MUCH LIK	EM H MOF (ELY)	
→ If B. Wo	t is a probuld this add	naires nai tra .EM lem (dition	s). sh a prob 1-3), plea al packag SOMEWI LESS LIK ②	SLIC PROB ase exp ging m HAT ELY	GHT BLEM plain why: ake you more NEITHER! NOR LESS use, please e	MODE PROB 2 e or less li MORE LIKELY	RATE BLEM) ikely to u SOME MORE L	Puse the he	LARGE ROBLE 3 eater? MUCH LIK	EM H MOF (ELY)	

now mach are	you like/d	lislike activatin	g these hea	iters by popping	the activat	or bubble?		
DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOR DISLIKE	LIKE SLIGHTLY	LIKE MODERATELY	LIKE VERY MUCH	LIKE EXTREMELY
1	2	3	4	5	6	•	8	9
≽lf you [DISLIKE th	is at all (1-4), p	lease expla	ain why:				
9. How impor		you that you a	re able to u	use the MRE he	ater in an e	nclosed area (t	ent, vehi	icle, etc) or
		NOT AT	The state of the s	SLIGHTLY IMPORTANT	MODER IMPOR		VERY IPORTA	NT
Er	nclosed are	ea ①	ř.	1	(2)	3	
Nea	ar open fla	me ①)	1	(2))	3	
10. Do you ha		en comments	about any o	of the heaters yo	ou used dur	ing this field tra	aining ex	ercise?
		-					-	
							·	

1 2 3 4

THE FOLLOWING QUESTIONS REFER TO THE HEATER CONCEPT DESCRIBED BELOW.

requires heating an MRE entree in a BDU, LBE, or rucksack pocket

Picture an MRE heater which:

is air activated

takes 60 minutes to heat the entree

		keeps the er	tree hot fo	r 30 minu	tes bey	rond the	e heatir	ng time)			
11. Using the t	following scal	e, please rat	e how muc	h do you	like/dis	like the	se cha	racteris	stics al	oout t	he Cond	cept.
DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE	NEITHER I	IKE	LIKE	LI	KE RATELY	LIKE	/ERY	LIKE	
1	2	3	4	5		6	7		8		9	
		The heater is	air activa	ted ①	2	3	4	(5)	6	7	8	9
- 1	Requires hea	ting the entre	e in a poc	ket ①	2	3	4	(5)	6	7	(8)	9
	Takes 60	minutes to h	eat an enti	ree ①	2	3	4	(5)	6	7	8	9
Keeps the e	entree hot 30	mins beyond	heating ti	me ①	2	3	4	(5)	6	9	8	9
Overall, how	much do you	ı like/dislike t	this Conce	pt? ①	2	3	4	(5)	6	0	8	9
2. Would using DECREASE VERY MUCH	ng this sort of DECREAS MODERATE	SE DECRE	ASE NE	rease you ITHER INC IOR DECR	REASE	INCF	e field? REASE SHTLY	INC	CREAS		INCRE VERY M	10.577
1	(2)	3		4	LACE	13-3	3	WOD	6	LI	(7)	
→ How w		able to pla			l in ord	er to ha	ve a h	ot entre	ee?			
NEVER T	ONE OUT OF HREE ENTRE		ENTREE	TWO (OUT OF NTREE		ERY EN	NTREE	(1	OTF Please	HER: e specify))
0	1		2	(3)		4		(5)			
4. If you had	a choice, hov	v often would	you use e	ither the (Concep	t or the	MRE	neater?	,			
A	ALWAYS CONCEPT	USUAL USE CON	LY U	SE EACH OF THE	HALF	USU	ALLY RE hea	USE	ALW	AYS L E hear		
	0	0		0			0			0		
→Why	would you c	hoose one o	ver the oth	er?								
5. Do you hav						ove?	\odot		(N)			
Variable Action of a				HANK V						G	2	3

Appendix E Instructions for the FRH and FRH-O

MRE (MEAL, READY-TO-EAT) HEATER

US

06421

8970-01-321-9153

WARNING

- Vapors released by activated heater contain hydrogen, a flammable gas.
 Do not place an open flame in the vapor.
- Vapors released by activated heater can displace oxygen.When ten or more heaters are used inside a vehicle or shelter, ensure the ventilation system is operating or a top hatch or door is open.
- Hot water leakage can burn and cause a cold-weather injury. Use caution if carrying activated heater in pocket.
- After heating, the heater bag and MRE pouch will be very hot.
 Use caution when removing MRE pouch from bag.
- Discard heater and bag after use.Do not drink the water remaining in the bag or use it in food items.

HEATER AND ITS BYPRODUCTS ARE NOT INTENDED FOR HUMAN CONSUMPTION

Do not throw unactivated heaters in trash.

Recycle or dispose unactivated heaters in accordance with environmental regulations.



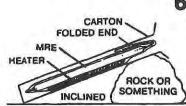
Stuff assembly into carton with top of bag folded over top of MRE and heater underneath.

FILL TO LINES

With heater UNDERNEATH MRE, hold carton level until heater feels warm or until one minute elapses.

(UNDERNEATH MRE)





To prevent water from escaping and to maximize heat output, always keep:

HEATER located UNDERNEATH MRE:
BAG folded OVER TOP of MRE; and

CARTON INCLINED, with FOLDED END
 of bag UP.

After ten to fifteen minutes (depending on air temperature) top half of bag can be torn off and the MRE can be removed and eaten.

Knead MRE to ensure uniform temperature. CAUTION: The contents will be HOT.

DO NOT OVERFILL

→ TEAR

TEAR HERE TO USE BAG

TEAR HERE TO REMOVE MRE

Appendix F Instructions for the TDA

TEAR HERE TO OPEN BAG

TEAR HERE TO REMOVE MRE

WARNINGS

HEATER AND ITS BYPRODUCTS ARE NOT INTENDED FOR HUMAN CONSUMPTION

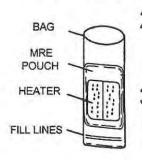
- Heater becomes HOT during use. Keep heater away from skin.
 When handling heater, keep heater materials and hands away from eyes.
- After heating, the heater bag and MRE pouch will be very hot. Use caution when removing MRE pouch from bag.
- Discard heater and bag after use.Do not drink any water remaining in the bag or use it in food items.

SPECIAL INSTRUCTIONS FOR FROZEN MRE:

- · Use two heaters: one to thaw, one to heat.
- To thaw frozen MRE: Follow instructions below except, add water to bag before adding MRE. When heater begins to feel warm, add MRE to bag.
- · To heat thawed MRE: Follow instructions below.
- In cold weather, heater can be placed in BDU pocket to heat MRE. Make sure folded end of bag is up to prevent water from leaking out.

OPERATING INSTRUCTIONS

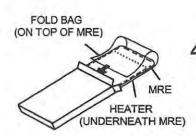
Remove MRE pouch from carton and save carton for use in step 4.



Tear off top of bag.
Place MRE pouch along side heater in heater bag.

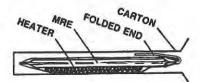
Raise MRE pouch and heater above lines on bag. Pour water into bag until water level is between Fill Lines (Do NOT Overfill).

FILL TO LINES (DO NOT OVERFILL



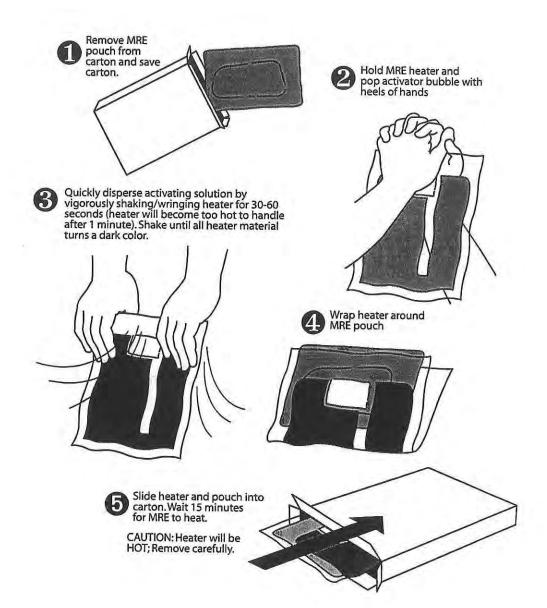
Slide heater and MRE to bottom of bag. Fold top of bag to side opposite heater. Stuff assembly into carton with top of bag folded over top of MRE and heater on bottom, underneath MRE.

For best results keep heater UNDERNEATH MRE and place carton on ground or flat surface. If carrying activated heater inside pocket, keep folded end of bag up.



After ten to fifteen minutes (depending on air temperature) top half of bag can be torn off and the MRE can be removed from bag and eaten. Knead MRE to ensure uniform temperature. CAUTION: Contents will be HOT.

Appendix G Instructions for the Tempra



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		30	